

Plant Based Menu

Starters

Winter Spinach Salad | 16 v

*Baby beets, orange segments, roasted chickpea, grapes
ginger balsamic vinaigrette*

Cauliflower Bang Bang | 12 GF NF V

Shaved green onions, sesame seeds, petite salad

Entrée

Wild Mushroom Ragù | 32 V SF

*San Marzano tomato sauce, asparagus tips
vegan mozzarella, whole wheat spaghetti
toasted pine nuts, chiffonade parsley*

Baked Heirloom Cauliflower Steaks | 30 SF V

*Sweet potato silk, farro + chimichurri tabbouleh
coconut-turmeric relish*

Curry Chickpea Buddha Bowl | 28 GF SF V

*Coconut curry sauce, wild rice pilaf, petite salad, avocado
sautéed edamame*

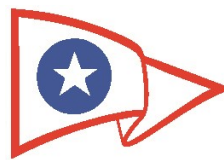
Dessert

Carrot Cake | 10 v

Sugar free Daiya "cream cheese" frosting

DIETARY SIGNS

GF– Gluten Free NF– Nut Free SF– Soy Free V– Vegan



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